

# Apricot-Stuffed Chicken

Recipe Summary:

Preparation Time: 30 minutes

Number of Servings: 4

Cups of Fruits and Vegetables Per Person: 1

Ingredients:

- ♣ 2 whole chicken breasts, boned, skin on
- ♣ 1 cup dry stuffing mix
- ♣ ½ cup chopped onion
- ♣ 2 Tbsp unsalted butter, melted
- ♣ 1 tsp ground ginger
- ♣ 4 fresh apricots (1/2 lb), halved
- ♣ 1 cup apricot jam
- ♣ 1 Tbsp cider vinegar

Directions:

Place chicken skin side down, and pound it with a mallet to flatten slightly. Combine stuffing mix, onion, butter, and ¼ tsp ginger. Spoon stuffing mixture in a strip along center of each breast. Place apricot halved on top of stuffing. Wrap chicken around filling; tie each chicken roll with a string every 2 inches.

Barbecue on rack about 5 ½ inches above medium-hot coals 15 minutes, turning once or twice. Mix apricot jam, vinegar, and remaining ¼ tsp ginger. Brush jam mixture over chicken rolls; continue cooking until done, about 5 to 10 minutes.